

[54] **LIGHT BAKERY PRODUCTS FOR DIABETICS AND METHOD FOR THE PREPARATION OF THESE PRODUCTS**

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Related U.S. Application Data

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[30] **Foreign Application Priority Data**

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[58] Field of Search **426/549, 558, 580, 656, 426/658, 629, 614, 804, 653, 622**

[56] **References Cited**

FOREIGN PATENT DOCUMENTS

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[57] **ABSTRACT**

The products contain less than 10% by weight of digestible carbohydrate and are prepared in the conventional way from a dough or batter comprising egg in the form of whole egg or egg albumin, 2-30% by weight of flour substitute such as calcium caseinate, sodium caseinate, ammonium caseinate, acid caseinate, soy protein and the like, of which at least 50% by weight is supplied by calcium caseinate, 15% by weight of wheat flour which is present in an amount less than the amount of flour substitute, 3-40% by weight of minced nuts, 5-50% by weight of sugar alcohol selected from lactitol, sorbitol, and xylitol, and 0% by weight of sugar. The use of lactitol as the sugar alcohol provides crispy products which maintain their crispness for several months when protected from moisture.

5 Claims, No Drawings